



Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living)

Morgan Murphy , Fannie Flagg (Foreword)

[Download now](#)

[Read Online](#) ➔

Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living)

Morgan Murphy , Fannie Flagg (Foreword)

Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living) Morgan Murphy , Fannie Flagg (Foreword)

Take a tasty tour along the highways and unique back roads of the South with author Morgan Murphy as he uncovers the best eateries and unique recipes this region has to offer. Part cookbook, part delicious journey through the South, *Southern Living Off the Eaten Path* is a discovery guide for people who love Southern food.

Readers will accompany former *Southern Living* travel and food editor Morgan Murphy as he winds his way through the South to discover the restaurants and watering holes that showcase the true flavor of the region. Full-color photography takes readers inside these community landmarks. Prized recipes are pried out of secretive restaurant cooks and vetted in the *Southern Living* Test Kitchens so they can be replicated at home when readers can't hit the road for their roadfood fix.

Helpful tips accompany each recipe and explain how to up the flavor ante of classics like mac-n-cheese or country-style coleslaw the way the best diners do. Recollections and reflections from owners, patrons, and employees of these "off the eaten path" spots round out this book of travelers' tales and delicious food finds. *Southern Living Off the Eaten Path* features:

75 "dives" in 18 Southern States: from Texas to Florida to Maryland, and all points in between
A feature on each restaurant, including two recipes, location information, fun facts, and a "Don't-Miss" tip about their signature dish
Rubbernecker Wonders: reviews of kitschy roadside attractions worthy of gawking, such as Solomon's Castle in Ona, FL, and South of the Border on I-95 in Dillon, SC, where Dixie meets...Old Mexico
Food Finds: blurbs about food purveyors along the route (cheese shop, dairy, sausage processor, etc.), local products produced in the area (honey, barbeque sauce, dressing, spice blend, etc.), and more

Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living) Details

Date : Published May 10th 2011 by Oxmoor House

ISBN : 9780848734459

Author : Morgan Murphy , Fannie Flagg (Foreword)

Format : Paperback 256 pages

Genre : Food and Drink, Cookbooks, Nonfiction, Cooking, Travel, Food, American, Southern



[Download Off the Eaten Path: Favorite Southern Dives and 150 Rec ...pdf](#)



[Read Online Off the Eaten Path: Favorite Southern Dives and 150 R ...pdf](#)



Download and Read Free Online Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living) Morgan Murphy , Fannie Flagg (Foreword)



From Reader Review Off the Eaten Path: Favorite Southern Dives and 150 Recipes that Made Them Famous (Southern Living) for online ebook

Kristine Crane says

yummy! I did not consider Oklahoma to be a Southern state....

Marianthi says

Funky and fun

Darlene says

I loved this book recommended by my daughter. Denise. Fun facts, trivia, food and travel in the south! What more could you ask for? Recipes, oh yes recipes for some of these favorite dives!!

Michelle Greene says

Some really good recipes....definitely would get from library....only copied a few.

Jill says

First of all, I love southern cooking! I may never make most of the recipes but I love the stories and history surrounding their inclusion in the book. I think a road trip is in my future!

EMP says

The photography was great and I guess I thought this was more of a coffee table book. Some strange choices in restaurants/dishes for my state were included. And I was honestly shocked to find out how many of the restaurants started with premade items including pie crusts. I guess I was hoping for some insider secrets. So, 2 stars for the recipes, 4 stars for the pics.

Robert Wright says

It may stretch the definitions of "Southern" and "dives" a bit, but is generally a fun book. Full of places to stop if you're out that way, wherever "that way" may be, but nothing stood out as having to make a pilgrimage for.

Like some of the best travel/food combos, this is more about the stories about these places and dishes than a strict "recipe" type cookbook.

Kate says

I was super geeked to find my parents' new neighborhood in the Missouri section. I found it strange that MAINE was in a book that was supposed to be SOUTHERN Dives, and I think it was a stretch to include fancy restaurants, since it's supposed to be Southern DIVES. Not as advertised.

Patty Barr says

This cookbook made me want to start driving south and sampling all the good food the writer discovered. A lot of the recipes look pretty simple and delicious. I'm definitely going to try making the Pecan Chicken in Woodford Reserve Maple Cream Sauce (though I'll have to borrow a half cup of bourbon from someone!) Nana Deane's Pecan-Coconut Pie from Ray's Dairy Maid in Barton, Arkansas looks good, too!

Christie says

Some good recipes.

Sandybear76 says

Wish I had read this book before I visited 3 states in the book. However, I have seen a couple of the places on other trips.

Jennifer says

I have not tried any of the recipes yet, but I'm looking forward to it. I'm also looking forward to trying some of these "dives", when next I'm in the area. Great color photos of the area, regions and food. All restaurants have GPS coordinates, and phone & address, plus a "don't miss" item on the menu, color photos and a recipe or two from each establishment. There are also "Rubbernecker Wonders" listed through out the book, those kitschy stops along your road trip like; Mayberry, Andy Griffith's Hometown in Mount Airy, North Carolina, South of the Border in Dillon, South Carolina or the Quirky Museum in Chattanooga, TN. Some recipes in

the cookbook, Hot Browns, Tomato Pie, Pineapple-Coconut-Pecan Pie, enchiladas verdes, BBQ beans.
Yummy!
